PROGRAMME


Novi Sad, Serbia
OCTOBER

8:00 - 9:00  REGISTRATION
9:00 - 9:30  OPENING CEREMONY
9:30 - 10:00 COCTAIL

10:00 - 11:30  PLENARY LECTURERS, PART 1  

Chairs: Dragan Momčilović, Olivera Đuragić, Pavle Jovanov

Živko Nikolov,  
Biological and Agricultural Engineering, Texas A&M University  
BIOPROCESS PROSPECTS FOR DEVELOPING CO-PRODUCTS FROM MICROALGAE CHLORELLA VULGARIS
10:30 - 11:00
Dragan Momčilović,
Food and Drug Administration, USA
NANOTECHNOLOGY WITH EMPHASIS ON REGULATING ITS APPLICATION IN FOOD FOR ANIMALS

11:00 - 11:30
Costas Biliaderis,
Faculty of Agriculture, Forestry and Natural Environment, Aristotle University, Greece
STRUCTURAL FEATURES, FUNCTIONALITY AND FORMULATION CHALLENGES WITH FIBERS FROM CEREAL GRAINS

11:30 - 12:00
COFFEE BREAK AND POSTER SESSION

12:00 - 14:00
PLENARY LECTURERS, PART 2

12:00 - 12:30
Johannes Kahl,
Department of Nutrition, Exercise and Sports University of Copenhagen, Denmark
THE ROLE OF FOOD PROCESSING FOR HEALTHY AND SUSTAINABLE DIETS

12:30 - 13:00
Maja Musse,
National Research Institute of Science and Technology for Environment and Agriculture Antony, France
QUANTITATIVE MRI IN FOOD SCIENCE AND TECHNOLOGY
13:00 - 13:30
Brijesh Tiwari,
Teagasc Food Research Centre, Dublin, Ireland
EMERGING TECHNOLOGIES FOR IMPROVING SHELF LIFE

13:30 - 14:00
Vesna Tumbas-Šaponjac,
Faculty of Technology, University of Novi Sad, Serbia
UTILIZATION OF FOOD INDUSTRY BY-PRODUCTS:
ASSESSMENT OF OPPORTUNITIES, plenary lecture

14:00 - 15:00
LUNCH AND POSTER SESSION

15:00 - 16:45
ROUND TABLE
International projects and collaboration,
PRESENTATION OF SUCCESSFUL PROJECTS

17:00 - 20:00
NOVI SAD SIGHTSEEING TOUR AND VISIT TO FINS

20:00 - 22:00
FOOD FAIR AT THE NOVI SAD UNIVERSITY
(RECTORATE BUILDING, DR ZORANA ĐINDIĆA 1, NOVI SAD)
OCTOBER 26.

REGISTRATION

Chairs: Verica Dragović-Uzelac, Aleksandra Mišan

SESSION I, PLENARY SESSION

Diego A. Moreno
Deptartment of Food Science and Technology, CEBAS-CSIC, Murcia, Spain.
BROCCOLI FROM FARM TO HEALTH – RESEARCH AND CHALLENGES
9:30-10:00
Verica Dragović-Uzelac
Faculty of Food Technology and Biotechnology, University of Zagreb, Croatia
APPLICATION OF NOVEL TECHNIQUES FOR EXTRACTION OF PLANT’S BIOACTIVE COMPOUNDS

10:00-10:30
Peter Raspor,
Biotechnical Faculty, University of Ljubljana
BREAD AND BREAD LIKE FOODS IN THE CHANGING WORLD

10:30-11:00 COFFEE BREAK AND POSTER SESSION
**Chairs: Maria Ewa Rembiałkowska, Anamarija Mandić**

**SESSION IIa**

- **11:00 - 11:30**
  - **Maria Ewa Rembiałkowska,**  
    *Faculty of Human Nutrition and Consumer Sciences*  
    *Warsaw University of Life Sciences*  
    *Warsaw, Poland*  
    **IMPACT OF THE ORGANIC FOOD ON HUMAN AND ANIMAL HEALTH**, plenary lecture

- **11:30 - 12:00**
  - **Jose M. LAGARON,**  
    *Spanish National Research Council*  
    *Valencia, Spain*  
    **HIGH THROUGHPUT ELECTRO-HYDRODYNAMIC PROCESSING FOR HIGHLY EFFICIENT ENCAPSULATION AND STABILIZATION OF ADDED-VALUE FOOD INGREDIENTS**, plenary lecture

- **12:00 - 12:15**
  - **Jovana Kos,**  
    *Institute of Food Technology in Novi Sad, Serbia*  
    **CHANGES IN MYCOTOXINS OCCURRENCE IN MAIZE FROM REPUBLIC OF SERBIA**

- **12:15 - 12:30**
  - **Veselina Palegić,**  
    *Farm Development Foundation, Novi Sad, Serbia*  
    **THE ROLE OF CIVIL SOCIETY ORGANIZATIONS IN HARMONIZING THE NATIONAL LEGISLATION WITH THE EU ACQUIS IN THE FIELD OF FOOD SAFETY**

**12:30 - 13:00**  
POSTER SESSION

**13:00 - 14:00**  
LUNCH
11:00 - 11:30

Željko Knez,
Faculty of Chemistry and Chemical Engineering, University of Maribor, Slovenia

PROCESSES INTENSIFICATION IN FOOD INDUSTRY USING SUPERCritical FLUIDS, plenary lecture

11:30 - 12:00

Mladen Brnčić, Suzana Rimac Brnčić
Faculty of Food Technology and Biotechnology University of Zagreb, Croatia

UTILIZATION OF WASTE AND BY-PRODUCTS FROM FOOD INDUSTRY USING NON-THERMAL TECHNOLOGIES, plenary lecture

12:00 - 12:15

Manfred Sager,
Austrian Agency for Health and Food Safety, Austria

POSSIBLE FRACTIONATIONS OF MAIN AND TRACE ELEMENTS IN THE PRODUCTION OF MILK AND DAIRY PRODUCTS

12:15 - 12:30

Vladimir Vukić
Faculty of Technology Novi Sad, University of Novi Sad, Serbia

MOLECULAR DOCKING SIMULATION THROUGH THE ANGIOTENSIN CONVERTING ENZYME INHIBITION BY MILK DIPEPTIDES

12:30 - 13:00

POSTER SESSION

13:00 - 14:00

LUNCH
### SESSION IIIa

**14:00 - 15:30**

<table>
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<tr>
<th>Time</th>
<th>Speaker</th>
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<tr>
<td>14:00 - 14:20</td>
<td>Daniela Smogrovicova, Slovak University of Technology</td>
<td>MEAD – THE OLDEST TRADITIONAL FUNCTIONAL BEVERAGE, invited lecture</td>
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<tr>
<td>14:20 - 14:40</td>
<td>Jelena Pejin, University of Novi Sad, Serbia</td>
<td>POSSIBLE APPLICATIONS OF BREWER’S SPENT GRAIN</td>
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<td>14:40 - 14:55</td>
<td>Nenad Dragičević, University of Belgrade, Serbia</td>
<td>VIABILITY ASSESSMENT OF INCAPSULATED PROBIOTIC SPECIES LB. PLANTARUM AND LB. PARACASEI IN THE PRODUCTION OF FUNCTIONAL BEER</td>
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<td>14:55 - 15:10</td>
<td>Nieves Baenas, CEBAS-CSIC, Murcia, Spain</td>
<td>BIOAVAILABILITY AND BIOACTIVITY OF GLS/ITC OF BRASSICACEAE SPROUTS AS HEALTH PROMOTERS</td>
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<td>15:10 - 15:30</td>
<td>Leszek Moscicki, Lublin University of Life Sciences, Poland</td>
<td>STARCH BASED FOAMED PACKAGING MATERIALS</td>
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**15:30 - 16:00**  COFFEE BREAK
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<tr>
<td>14:00 - 14:30</td>
<td>INDUSTRIAL APPLICATIONS OF PEF PROCESSING, plenary lecture</td>
<td>Stefan Toepfl, German Institute of Food Technologies, Germany</td>
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<tr>
<td>14:30 - 14:45</td>
<td>MODERN METHODS FOR RAPID FOOD QUALITY CONTROL</td>
<td>Galina. N. Ignatyeva, “Citromil”, Ctra. de Abanilla, Murcia, Spain</td>
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<tr>
<td>14:45 - 15:00</td>
<td>CLARIFY PROCESS OF JUICES FROM LEMON, PERSIMMON FRUITS AND PEACH AT TEMPERATURES CLOSE TO FREEZING</td>
<td>Kemal Aganovic, German Institute of Food Technologies, Germany</td>
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<td>15:00 - 15:15</td>
<td>COMPARISON OF TRADITIONAL THERMAL AND ALTERNATIVE TECHNOLOGIES FOR PRESERVATION OF FRUIT JUICES</td>
<td>Thomas Moschakis, Department of Food Science and Technology, University of Thessaloniki, Thessaloniki, Greece</td>
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<tr>
<td>15:15 - 15:30</td>
<td>ENHANCING PHYTOSTEROL SOLUBILITY AND RHEOLOGICAL PROPERTIES BY EMULSIFICATION AND ORGANOGELATION: APPLICATION IN A MODEL YOGHURT SYSTEM</td>
<td>Thomas Moschakis, Department of Food Science and Technology, University of Thessaloniki, Thessaloniki, Greece</td>
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COFFEE BREAK
Lovro Sinković - Effect of different management systems on multi-mineral composition of oat grains (Avena sativa L.)

Jelena Vančetović - Performances of blue maize produced by top-cross system

Sandra Cvejić - Variability of seed oil quality in sunflower germplasm

Milka Borić / Tanja Krunić - The potential use of ABY-6 starter culture in fermentation of soy based substrates

Božidar Ristovski - Color profile of sour cherry varieties from Macedonia

Božidar Ristovski - Anthocyanins in traditionally prepared sour cherry liqueurs

Božidar Ristovski - Variation in sweetness of the chestnut fruits (Castanea sativa Mill.) from Macedonia
Sandra Pedisić

PHENOLIC CONTENT OF DIFFERENT GARLIC (Allium Sativum L.) GENOTYPES

Olivera Šimurina

THE INCREASE OF TECHNOLOGICAL PERFORMANCE OF FLOUR for the production of bread

Jelena Mitrović

THE CONTENT AND COMPOSITION OF MINERALS IN WHITE CORN (Zea mays L.) FLOUR

Nada Nikolić

THE EFFECT OF MIXING AND THERMAL PROCESSING ON THE CONTENT AND COMPOSITION OF FREE AND BOUND PHENOLIC ACIDS IN WHEAT FLOUR DOUGH

Branko Lukač

EFFECT OF GROWTH STAGE ON NUTRITIVE VALUE AND MINERAL COMPOSITION OF DANDELION (Taraxacum Officinale Web.) AT SPRING CUT

Tatjana Kuljanin

SEPARATION OF PECTIN FROM SUGAR BEET JUICE BY BINARY SYSTEM CALCIUM SULPHATE / ALUMINIUM SULPHATE

Antal Véha, Balázs P. Szabó

EFFECT OF RAINWATER ON HUNGARIAN WHEAT QUALITY

Tatjana Kuljanin

SUGAR BEET JUICE CLARIFICATION USING CALCIUM SULFATE, COPPER SULFATE AND ALUMINUM SULFATE

Aleš Kolmanič

BREAD WHEAT YIELDS, QUALITY AND YIELD TRENDS IN DIFFERENT MANAGEMENT SYSTEMS OF LONG-TERM TRIALS IN SLOVENIA

Vladimir Filipović

CELERY ROOT OSMOTIC DEHYDRATION MASS TRANSFER KINETICS COMPARISON IN TWO OSMOTIC SOLUTIONS

Maja Milanović

POLYMER COMPATIBILITY AND INTERACTIONS IN THE TERNARY SYSTEM

Jovana Kojić

BETAINES CONTENT IN CEREAL AND PSEUDOCEREAL

Dragana Plavšić

AN ANTIFUNGAL ACTIVITY OF PARSLEY ESSENTIAL OIL
MARIJA MILAŠIĆ-ŠEREMEŠIĆ

MILLABILITY AND FERMENTABILITY OF VARIOUS ZP MAIZE GRAIN FOR WET-MILLING AND BIOETHANOL PRODUCTION

MISHELLA TEMKOV

INFLUENCE OF THE SALTING PROCESS ON THE BEATEN CHEESE

ANKA VAKULA

INVESTIGATION OF VACUUM DRYING APPLYING ON CORNELIAN CHERRIES (Cornus mas)

ANKA VAKULA

ULTRASOUND-ASSISTED EXTRACTION OF TOTAL PHENOLS FROM BLACKTHORN (Prunus spinosa L.) FLOWER

IVONA ELEZ GAROFULIĆ

APPLICATION OF PCA METHOD FOR TEXTURAL PROPERTIES OF THREE SERBIAN TRADITIONAL DRY FERMENTED SAUSAGES

ANKA VAKULA

EFFECT OF HULL ON OXIDATIVE STABILITY OF COLD PRESSED SUNFLOWER OIL OF OLEIC TYPE

ANKA VAKULA

EFFECT OF HULL ON MOISTURE AND OIL CONTENT IN THE PRESS CAKE AND ON THE YIELD OF COLD PRESSED HIGH-OLEIC SUNFLOWER OIL

VLADIMIR FILIPOVIĆ

MORPHOLOGICAL FEATURES, PRODUCTIVITY AND QUALITY OF POT MARIGOLD (Calendula officinalis L.) cv. “DOMAČI ORANŽ”

ALLA BORTA

IMPROVEMENT OF FORMULATION OF WHEAT GRAIN BATCH WITH IMPROVED QUALITY

MISHELA TEMKOV

IMPROVEMENT OF THE WHEAT STARCH SUSPENSIONS MICROFILTRATION PROCESS USING TWISTED TAPE AS TURBULENCE PROMOTER

BOJANA IKONIĆ

INFLUENCE OF DIFFERENT DRYING METHODS ON PHYSICO-CHEMICAL PROPERTIES OF RASPBERRIES

ANKA VAKULA

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EFFECT OF HULL ON MOISTURE AND OIL CONTENT IN THE PRESS CAKE AND ON THE YIELD OF COLD PRESSED HIGH-OLEIC SUNFLOWER OIL
Elizabet Janić Hajnal
ALTERNATIVE CEREALES: QUALITY CHARACTERISATION OF THE FLOUR USING MICRODOUGHLAB

Ivan Pavkov
EFFECT OF THE OSMOTIC PRE-TREATMENT ON THE CONVECTIVE AIR DRYING KINETICS OF APRICOT

Athina Lazaridou
KINETICS OF PRODUCTION OF CREAMED HONEY FROM UNBLENDDED GREEK VARIETIES

Miroslav Hadnađev
GLUTOPEAK METHOD: ASSESSMENT OF ITS ABILITY TO DISCRIMINATE AMONG WHEAT FLOURS OF DIFFERENT QUALITY

Sandra Balbino
MERLOT AND PLAVAC GRAPE POMACE UTILIZATION FOR GRAPE SEED OIL PRODUCTION BY SUPERCritical CO2 EXTRACTION

Pınar Oğuzhan Yıldız
EFFECT OF CHITOSAN EDIBLE FILM ADDED WITH SANDALWOOD ESSENTIAL OIL ON THE MICROBIOLOGICAL PROPERTIES OF RAINBOW TROUT

Rakita Slđana
RELATIONSHIP OF STARCH DAMAGE TO WHEAT DOUGH RHEOLOGICAL BEHAVIOUR

Arpad Kiralj
OILY WATER TREATMENT USING BED OF POLYMERS FIBER

Arpad Kiralj
INVESTIGATION OF STAINLESS STEEL AS FILTER MEDIA FOR OIL DROPLETS SEPARATION FROM WATER

Ana Đurović / Tanja Brezo
ELECTROCHEMICAL BEHAVIOUR OF IMIDACLOPRID ON BISMUTH THIN FILM ELECTRODE

Tanja Brezo
ELECTROCHEMICAL STRIPPING ANALYSIS OF THIAMINE USING A MERCURY FILM ELECTRODE

Gorica Vuković
VALIDATION DATA FOR AFLATOXIN DETERMINATION IN MAIZE BY LC-MS/MS

Alena Tomšik
SHELF LIFE OF RAMSONS (ALLIUM URSINUM L.) UNDER DIFFERENT STORING CONDITIONS
Branka Levaj
ULTRASOUND ASSISTED EXTRACTION OF PHENOLICS FROM HAWTHORN FLOWERS AND LEAFS MIXTURE

Jelena Miočinović
WHETHER ZLATAR CHEESES ON THE MARKET ARE AUTHENTIC?

Vesna Janković
ENTERECOCCUS SPP. REDUCTION DURING FERMENTATION, DRYING AND STORAGE OF PETROVSKÁ KLOBÁSA

Ljilja Torović
PRESENCE OF ZEARALENONE IN CORN-BASED PRODUCTS

Nikola Maravić
SENSORY CHARACTERIZATION OF FOOD SPREAD BASED ON HULL-LESS PUMPKIN SEED FLOUR

Jasna Stevanović
TRADITIONAL PRODUCTS – BASE FOR THE SUSTAINABLE DEVELOPMENT OF SERBIAN ANIMAL ORIGIN PRODUCTS

Ewelina Hallmann
THE CONTENT OF BIOACTIVE COMPOUNDS IN DRY APRICOTS FROM ORGANIC AND CONVENTIONAL PRODUCTION

Predrag Ikonić
COMPARISON OF SELECTED PHYSICOCHEMICAL AND SENSORY PROPERTIES OF TRADITIONAL FERMENTED SAUSAGES PRODUCED IN Vojvodina (NORTHERN SERBIA)

Franc Bavec
PROTEIN AND FAT CONTENT OF SOYBEAN FROM DIFFERENT PRODUCTION SYSTEMS

Sandra Bulut
POSSIBILITY TO MAINTAIN MODIFIED ATMOSPHERE IN POUCHES MADE FROM BIOPOLYMER MATERIALS

Mishela Temkov
PHYSICAL AND ANTIBACTERIAL PROPERTIES OF ALGINATE-BASED EDIBLE FILMS INCORPORATED WITH CAPSICUM OLEORESIN
Dragana Bijelić: Molecular Identification of Plant Growth Promoting Bacillus Species isolated from the soil in Vojvodina.

Molar Ignjatov: Molecular Identification of Fusarium species, the causal agents of garlic Rot (Allium Sativum L.) in Serbia.

Milena Pantić: Biological potential of extracts obtained from industrial grown oyster mushroom.

Zorica Nikolić: Threshold level and traceability of Roundup Ready soybean in practice of producing tofu.

Sandra Bulut: Impact of thermal and ultrasonic pretreatments on production of bioactive hydrolysates from pumpkin oil cake protein.


Milica Carević / Marija Čorović: Immobilization of Candida antarctica lipase B onto modified silica nanoparticles and its application for the synthesis of L-ascorbyl oleate.

Danka Pejić: Analysis of glutathione by HPLC in different grape juices, musts and its change during vinification.

Nataša Lukić / Predrag Kojić: Gas holdup and liquid velocity in a membrane airlift bioreactor.


Verica Petkova / Irina Mladenoska: Alginate capsules as an immobilization technique for application of glucose oxidases in wine industry.

Tijana Barošević
MOLECULAR AND MORPHOLOGICAL IDENTIFICATION OF ASPERGILLUS SPECIES ON CORN SEEDS

Pavle Jovanov
MONITORING OF NEONICOTINOID RESIDUES IN HONEY SAMPLES FROM AUTONOMOUS PROVINCE OF VOJVODINA

Pavle Jovanov
HIGH-PERFORMANCE LIQUID CHROMATOGRAPHIC DETERMINATION OF 5-HYDROXYMETHYL-2-FURALDEHYDE IN HONEY

Rada Jevtić-Mučibabić
EFFECT OF SUGAR BEET MOLASSES ADDITION ON THE COMPOSITION OF SUGAR PRODUCTS
International Congress
Food Technology, Quality and Safety

27.
OCTOBER

8:00 - 9:00
REGISTRATION

Chairs: Marijana Sakač, Zehra Ayhan, Tanja Radusin

9:00 - 10:30
SESSION I

Zehra Ayhan,
Faculty of Engineering, Sakarya University, Turkey
USE OF ZEOLITE BASED ETHYLENE ABSORBERS AS ACTIVE PACKAGING FOR HORTICULTURAL PRODUCTS, plenary lecture
09:30 - 09:45
Branka Pilić,  
Faculty of Technology, University of Novi Sad, Serbia  
BIOPOLYMER BASED ACTIVE PACKAGING

09:45 - 10:00
Danijela Šuput,  
Faculty of Technology, University of Novi Sad, Serbia  
TWO LAYER CHITOSAN-BEESWAX COATING FOR APPLICATION ON ARTIFICIAL COLLAGEN CASINGS

10:00 - 10:15
Danijela Šuput,  
Faculty of Technology, University of Novi Sad, Serbia  
OXIDATIVE CHANGES IN OSMOTICALLY DEHYDRATED PORK MEAT PACKED UNDER MODIFIED ATMOSPHERE WITH AND WITHOUT STARCH EDIBLE COATING

10:15 - 10:30
Tanja Radusin,  
Institute of Food Technology in Novi Sad, Serbia  
HIBRID PLA/SILICA COMPOSITES WITH IMPROVED THERMAL STABILITY

10:30 - 11:00  
COFFEE BREAK
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<tr>
<td>11:00-11:15</td>
<td>SHIMADZU – COMMERCIAL PRESENTATION</td>
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<td>11:15-11:30</td>
<td>Monica Delsignore,</td>
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<td>School of Law, University of Milano Bicocca Milano, Italy</td>
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<td>FOOD SHARING AS THE NEW WAY OF PROCESSING FOOD</td>
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<td>11:30-11:45</td>
<td>Tamara Dapčević Hadnađev,</td>
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<td>Institute of Food Technology in Novi Sad, Serbia</td>
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<td>PHYSICOCHEMICAL PROPERTIES OF HEMP (CANNABIS SATIVA L.) PROTEIN ISOLATES:</td>
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<td>EFFECTS OF ISOLATION TECHNIQUE AND CONDITIONS</td>
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<td>11:45-12:00</td>
<td>Daniel Pleissner,</td>
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<td>Leuphana University of Lüneburg, Germany</td>
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<td>BIOCONVERSION OF COFFEE RESIDUES INTO LACTIC ACID</td>
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<td>12:00-12:15</td>
<td>Ioannis Mourtzinos,</td>
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<td>Department of Food Science and Technology, Faculty of Agriculture, Greece</td>
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<td>OPTIMIZATION OF A GREEN METHOD FOR THE RECOVERY OF HIGH-ADDED VALUE</td>
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<td>POLYPHENOLS FROM OLIVE LEAF USING CYCLODEXTRINS</td>
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<td>12:15 - 12:30</td>
<td>Melih Güzel, University of Gümüşhane, Gümüşhane, Turkey</td>
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<td>12:30 - 12:45</td>
<td>Sergiy Smetana, German Institute of Food Technologies, Germany</td>
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<td>14:00 - 14:15</td>
<td>Mateja Lušnic Polak, Department of Food Science and Technology, Biotechnical Faculty, University of Ljubljana, Slovenia</td>
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<td>14:15 - 14:30</td>
<td>Dragana Ljubojević, Scientific Veterinary Institute „Novi Sad“, Serbia</td>
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14:30 - 14:45
Simo Čegar, 
Faculty of Agriculture, Novi Sad, Serbia
ASSESSMENT OF GOOD ENVIRONMENTAL PRACTICES IN ABATTOIRS

14:45 - 15:00
Cristina Lazar, 
National Research Development Institute for Animal Biology and Nutrition, IBNA, Romania
EVALUATION OF MEAT QUALITY IN TELEORMAN BLACK HEAD LAMBS BY IDENTIFICATION OF MYOSTATIN (MSTN) AND CALPASTATIN (CAST) GENE POLYMORPHISM CORRELATED WITH CARCASS QUALITY

15:00 - 15:15
Milan Ristic, 
Institute of Meat Hygiene and Technology, Zlatiborac, Serbia
CONSUMER EXPECTATIONS FOR MEAT PRODUCTS IN SERBIA AND GERMANY

15:30- 16:00
CLOSING SESSION - REPORT FROM ROUND TABLES, REPORT FROM FOOD FAIR AND BEST POSTER ANNOUNCEMENT

20:00
GALLA DINNER
Zorica Nikolić
- Trypsin Inhibitor Activity in Field Pea Pisum Sativum L.

Zorica Tomićić
- The Effect of Probiotic Yeast Saccharomyces Boulardii (Nom. Nud.) on the Adhesion of Candida Glabrata

Sanja Mikić / Ankica Kondić Špika
- Benzoazinoids in Cereals - Health Benefit or Threat?

Ankica Kondić Špika
- High-Performance Liquid Chromatography Determination of Tocopherols in Wheat Bran

Nieves Baenas Navarro
- Bioavailability and Metabolism of Glucosinolates from Broccoli vs. Radish Sprouts in Young Free Living Women

Luis Bautista Orozco / Diego A. Moreno
- Neuroprotective Effects of Aristotelia Chilensis (Maqui Berry) Extract and Dapsone on Neonatal Status Epilepticus Model Induced by Kainic Acid
QUALITY ATTRIBUTES OF COOKIES ENRICHED WITH BETAINES

ACCELERATED SOLVENT EXTRACTION (ASE) OF TOTAL PHENOLS FROM Stevia rebaudiana Bertoni LEAVES

MOLECULAR ANALYSIS OF NS Cucurbita moschata COLLECTION

IN VITRO ANTITUMOR ACTIVITY OF YELLOW DOCK (Rumex CRISPUS L., Polygonaceae) FRUIT EXTRACT

NON-TUMOR/TUMOR IC50 EFFECTS OF Rumex CRISPUS FRUIT EXTRACT

BIOCHEMICAL CHARACTERIZATION OF SATUREJA HORVATII S.L., Lamiaceae

EXTRACTION AND CHEMICAL CHARACTERIZATION OF PURPLE WILLOW (Salix purpurea L.)

ANALYSIS OF DIGITAL CAMERA IMAGES AS A POSSIBILITY TO ASSESS MEAT COLOR

IMPACT OF BIFIDOBACTERIUM BB-12 ON PHYSICO-CHEMICAL, SENSORY PROPERTIES AND ANTIOXIDANT ACTIVITY OF YOGHURT FLAVORED WITH STRAWBERRY

CHEMICAL-MINERAL CONTENT AND RHEOLOGICAL PROPERTIES OF SESAME AND SPELT FLOUR

DETERMINATION OF FATTY ACID COMPOSITION IN WHEAT BRAN BY GAS-CHROMATOGRAPHY

PROANTHOCYANIDIN CONTENT IN Stevia rebaudiana Bertoni LEAVES OBTAINED BY ACCELERATED SOLVENT EXTRACTION (ASE)

APPLICATION OF POTENTIAL PROBIOTIC BACTERIA AND OMEGA-3 FATTY ACIDS IN YOGURT PRODUCTION AND IMPACT ON SENSORY QUALITY
ANTITUMOR ACTIVITY OF HORSERADISH JUICE AND JUICE EXTRACTS IN VITRO - Vidosava Petrović

STABILITY OF WATER-IN-OIL EMULSIONS CONTAINING WATER OR ETHANOL GARLIC EXTRACT - INFLUENCE OF TYPE AND CONCENTRATION OF EMULSIFIER - Jelena Ilić

THE GARLIC EXTRACT W/O/W DOUBLE EMULSIONS – FROM EXTRACTION TO RELEASE CHARACTERISATION - Jelena Ilić

SWEET BASIL EXTRACTS AS FUNCTIONAL FOOD - Branislava Rakić

EFFECT OF BARLEY β-GLUCANS ON SOME PROPERTIES OF COOKIE DOUGH - Jovana Petrović

RHEOLOGICAL CHARACTERISTICS OF DOUGH ENRICHED WITH CAROB AND SUGAR BEET FIBRES - Nikola Maravić

OPTIMIZATION OF POLYPHENOLIC EXTRACTION FROM WINERY BY-PRODUCTS - Tatjana Majkić / Diandra Pintać

THE EFFECT OF OSMOTIC TREATMENT ON ANTIOXIDANT ACTIVITY OF CELERY ROOT - Milica Nićetin

EFFECT OF REPLACING BACKFAT WITH MICROCRYSTALLINE CELLULOSE GEL IN COOKED SAUSAGE ON FIBER CONTENT - Dorde Okanović / Doncheva Toni

EFFECT OF CITRIC ACID ON ANTIOXIDANT PROPERTIES OF BLACKBERRY SYRUP - Ana Kalušević

BIOACCESIBILITY AND BIOLOGICAL ACTIVITY IN ENERGY METABOLISM OF BROCCOLI SPROUTS - Debora Villaño Valencia / María Teresa López-Chillón

HEALTH-PROMOTING ACTIVITY OF ISOThIOCYANATES IN INFLAMMATION: CLINICAL EVIDENCES OF BROCCOLI INTAKE BY OVERWEIGHT ADULTS - Debora Villaño Valencia

EX IN VIVO EFFECTS OF SERBIAN TRADITIONAL HERBAL DRUGS ON THE ANTIOXIDANT CAPACITIES IN MICE BLOOD AND LIVER - Ružica Ždero Pavlović

EX IN VIVO EFFECTS OF SERBIAN TRADITIONAL HERBAL DRUGS ON THE ANTIOXIDANT CAPACITIES IN MICE BLOOD AND LIVER - Ružica Ždero Pavlović
Katarina Kanurić
LACTOSE FERMENTATION IN MILK BY KOMBUCHA

Slobodan Lilić
WATER ACTIVITY AND SOME CHEMICAL PARAMETERS IN DRY PORK PRODUCED WITH LESS AMOUNT OF SODIUM CHLORIDE

Ivana Prodic
DIGESTOMICS OF RAW PEANUT ACCORDING TO HARMONIZED STATIC DIGESTION METHOD SUITABLE FOR SOLID FOOD AND CHARACTERIZATION OF GASTRIC-PHASE PRODUCTS

Jana Simonovska
LACTIC ACID FERMENTATION OF CABBAGE JUICE BY PROBIOTIC STRAIN

Alena Tomšik
SENSORY ANALYSIS AS A TOOL IN THE NEW FOOD PRODUCT DEVELOPMENT

Nebojša Ilić / Nurgin Memiši
PRODUCTION OF NEW PROBIOTIC YOGURT

Ana Salević
INFLUENCE OF EXTRACTION CONDITIONS ON BIOACTIVE PROFILE OF RASPBERRY LEAVES

Tijana Zeremski
FIBER HEMP AS A VALUABLE SOURCE OF NUTRIENTS AND NUTRACEUTICALS

Aleksandra Ilić
CHEMICAL COMPOSITION OF ESSENTIAL OIL OF TWO CULTIVARS OF OCIMUM BASILICUM L. GROWN IN SERBIA

Aleksandra Ilić
CHEMICAL COMPOSITION OF ESSENTIAL OILS OF THREE AROMATIC PLANTS GROWN IN SERBIA

Afërdita Shtëmbari
MYCOTOXINS SURVEY IN IMPORTED WHEAT COMMODITY DURING 2016 IN ALBANIA

Dubravka Škrobot
THE EFFECT OF WHOLE GRAIN BUCKWHEAT FLOUR STORAGE ON THE CONTENT OF PHENOLIC COMPOUNDS
Goran Vučić
EVALUATION OF pH VALUE, TEMPERATURE AND COLOR PARAMETERS L*, a*, b* IN RAW PORK MEAT DURING 72 HOURS POST-MORTEM

Milena Rašeta
EVALUATION OF ANTIOXIDANT PROPERTIES OF TOMATO GENOTYPES FROM SERBIA

Milena Rašeta
DETERMINATION OF TOTAL PHENOLS AND TOTAL FLAVONOIDS AND ANTIOXIDANT ACTIVITIES IN SELECTED EXTRACTS OF G. RESINACEUM (BOUD. IN PAT. 1890)

Ivan Milovanović
ANTIOXIDANT ACTIVITY OF POLAR AND NON-POLAR CYANOBACTERIAL EXTRACTS

Amina Hrković-Porobija
BIOACTIVE COMPOUNDS MILK AND AUTOCHTHONOUS CHEESE-LIVNO AND TRAVNIK

Marijana Sakač
FUNCTIONAL AND SENSORY PROFILE OF GLUTEN-FREE RICE-BUCKWHEAT COOKIES

Tanja Keškić
FIVE YEARS STUDY OF SEASONAL VARIATIONS OF MILK COMPOSITION

Aleksandra Novaković

Hubert Antolak

Aleksandra Mišan

Tanja Lužaić

Željko Jakopović / Slaven Zjalić

Anita Najdenkoska

AURICULARIA AURICULA-JUDA (BULL.;FR.) WETTST. 1885 CYTOTOXICITY ON BREAST CANCER CELL LINE (MCF 7)

ANTIOXIDANT ACTIVITY OF EDIBLE BERRY JUICES WITH POTENTIAL APPLICATION AS FOOD ADDITIVES

SUGARBEET DIETARY FIBER WITH ANTIOXIDANT PROPERTIES AS A POTENTIAL FOOD INGREDIENT

COLOR STABILITY OF VIRGIN OLIVE OIL AT MODERATE TEMPERATURES TESTING

THE INFLUENCE OF OCHRATOXIN A ON GROWTH PARAMETERS AND OXIDATIVE STRESS RESPONSE IN SELECTED WINE YEAST

OPTIMIZATION AND COMPARISON OF DIFFERENT EXTRACTION METHODS FOR NITRATE DETERMINATION IN VEGETABLE PRODUCTS
Aleksandra Bočarov-Stančić
TOXIGENICITY OF FUNGI ISOLATED FROM SERBIAN CEREAL KERNELS

Biljana Marosanovic
SERBIAN NATIONAL CONTROL PROGRAMME FOR PESTICIDE RESIDUES IN/ON FRUIT AND VEGETABLES

Branislav Šojić
EFFECT OF STARTER CULTURE ADDITION ON OXIDATIVE STABILITY OF FERMENTED SAUSAGE PRODUCED IN TRADITIONAL MANNER

Dragana Ilić-Udovičić
QUALITY OF BEVERAGE OF HYDROLYZED MILK PERMEATE

Dragana Kalaba
ESSENTIAL OILS AND THEIR INHIBITORY EFFECT ON SALMONELLA ENTERICA, ESCHERICHIA COLI, LISTERIA MONOCYTOGENES AND PSEUDOMONAS AERUGINOSA

Vesna Kalaba
THE INHIBITORY EFFECT OF ESSENTIAL OILS ON PLANT GROWTH LISTERIA MONOCYTOGENES

Jelena Kruļj
TOXIGENIC POTENTIAL OF ASPERGILLUS FLAVUS CULTURES ISOLATED FROM WHEAT GRAINS

Jelena Babic
PUBLIC HEALTH RISK OF HISTAMINE FROM CANNED SARDINES

Jelena Petrović
WILD BOARS MEAT SAFETY: IMPORTANCE OF TRICHINELLA CONTROL

Kristian Pastor / Marijana Ačanski
DISTINGUISHING EXTRA-VIRGIN OLIVE OIL FROM SUNFLOWER OIL USING A NEW METHOD

Kristian Pastor / Marijana Ačanski
HOMOGENEITY OF OIL SAMPLES FROM DIFFERENT LINSEED CULTIVARS

Ružica Tomičić
ANTIPROLIFERATIVE ACTIVITY OF HORSERADISH PULP EXTRACTS IN VITRO

Vidoslava Petrović
ANTIPROLIFERATIVE ACTIVITY OF HORSERADISH PULP EXTRACTS IN VITRO
Gorica Vuković / Đuro Vukmirović

PESTICIDE RESIDUES IN FRUIT-DERIVED INFANT FOOD MARKETED IN SERBIA

Dragoslava Radin

THE INFLUENCE OF THE FOOD MATRIX ON NOROVIRUS RNA EXTRACTION AND DETECTION BY RT-qPCR

Meta Sterniša

MUSHROOM EXTRACTS AS NOVEL BACTERIAL ANTI-ADHESION COMPOUNDS

Sonja Smole Možina

CAROB FLOUR ADDITION IMPROVES MICROBIOLOGICAL STABILITY OF BREAD

Lorenzo De Colli

DEVELOPMENT OF A MULTI-RESIDUE METHOD FOR THE ANALYSIS OF MYCOTOXINS, INCLUDING MASKED MYCOTOXINS, IN CEREAL-BASED FOOD BY UHPLC-MS/MS

Ivana Koledin

THE RATIO OF NEUTRAL TO ACIDIC MUCINS IN RAT COLON AFTER SINGLE ORAL ACRYLAMIDE APPLICATION

Renata Kovač

ACRYLAMIDE SUPRESSES APOPTOSIS IN HEPATOCYTES

Biljana Pećanac

CADMIUM IN MEAT OF BEEF, PORK AND CHICKEN

Sanja Lazić

CYPRODINIL AND FLUDIOXONIL FUNGICIDE RESIDUES AND DISSIPATION IN LETTUCE

Sanja Lazić

SAFE USE OF NEONICOTINOID S IN SOME VEGETABLES IN TERMS OF RESIDUES

Uwe Opperman

DETERMINATION OF ORGANIC AND INORGANIC CONTAMINANTS IN WINE USING GCMS AND ICPMS SPECTROMETRY

Gabriel Mustatea

SAMPLE PREPARATION AS KEY FACTOR IN AMINO ACIDS ANALYSIS: A REVIEW

Uwe Opperman

500 YEARS BEER PURITY LAW - SEARCHING FOR CONTAMINANTS
OCTOBER 26.

8:00 - 9:00
REGISTRATION

Chair: Dragan Momčilović, Geert Bruggeman, Jovanka Lević

9:00 - 9:25
Witold Obidzinski,
FEFAC - European Feed Manufacturers’ Federation
FEFAC’S FEED SAFETY MANAGEMENT VISION AND ACTION PLAN / POLISH FEED CHAMBER EXPERIENCE WITH BIOSECURITY CHALLENGES FACING THE PIG SECTOR
9:25 - 9:45
Momčilović Dragan,
Food and Drug Administration, USA
VETERINARY FEED DIRECTIVE REGULATIONS FOR ANIMAL DRUGS

9:45 - 10:05
Geert Bruggeman,
Nutrition Sciences N.V., Belgium
FEED FACTORY OF THE FUTURE: SAFE FEED FOR HEALTHY FOOD

10:05 - 10:15
Đuro Vukmirović,
Institute of Food Technology, University of Novi Sad, Serbia
RESEARCH CENTER FOR FEED TECHNOLOGY AND ANIMAL PRODUCTS

10:15 - 10:30
Mirko Ugrenović,
O&M inženjering, Zrenjanin, Serbia
COMERCIAL PRESENTATION

10:30- 11:00 COFFEE BREAK
11:00 - 12:30

**SESSION II**

11:00 - 11:20

Iegorov Bogdan,
*Odessa National Academy of Food Technologies*

TECHNOLOGICAL OPPORTUNITIES OF IMPROVING ANIMAL FEED QUALITY

11:20 - 11:40

Milka Kosanovic Tesla,
*Passion4Feed AS, Nordic Pet Food Events, Norway*

ENRICHMENT OF PEA FLOURS WITH AIR CLASSIFICATION: PROS AND CONS

11:40 - 12:00

Vukašin Draganović,
*Skretting Aquaculture Research Centre, Norway*

SUSTAINABILITY ASSESSMENT OF SALMONID FEED USING ENERGY, CLASSICAL EXERGY AND ECO-EXERGY ANALYSIS

12:00 - 12:15

Radmilo Čolović,
*Institute of Food Technology, University of Novi Sad, Serbia*

PROTEIN AND PELLET QUALITY CHANGES AS A CONSEQUENCE OF PROCESS PARAMETERS AND SUNFLOWER MEAL QUALITY

12:15 - 12:30

Geirmund Vik,
*Wenger Manufacturing, Inc, USA*

EXTRUSION OF AQUATIC FEEDS

12:30 - 13:00

POSTER SESSION

13:00 - 14:00

LUNCH

Chairs: Bogdan Iegorov, Radmilo Čolović, Vukašin Draganović
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<tr>
<th>Time</th>
<th>Speaker</th>
<th>Institution</th>
<th>Topic</th>
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<tbody>
<tr>
<td>14:00</td>
<td>Luciano Pinotti</td>
<td>Department of Health, Animal Science and Food Safety, University of Milan, Italy</td>
<td>EX-FOOD4FEED: QUALITY &amp; SAFETY</td>
</tr>
<tr>
<td>14:30</td>
<td>Ilias Giannenas</td>
<td>Faculty of Veterinary Medicine, Aristotle University of Thessaloniki, Greece</td>
<td>TRACE ELEMENTS IN GREEK HOME-GROWN FEEDSTUFFS, DETERMINED BY INDUCTIVELY COUPLED PLASMA MASS SPECTROMETRY (ICP-MS)</td>
</tr>
<tr>
<td>14:45</td>
<td>Ilias Giannenas</td>
<td>Faculty of Veterinary Medicine, Aristotle University of Thessaloniki, Greece</td>
<td>EFFECTS OF ESSENTIAL OILS ON MILK PRODUCTION, MILK COMPOSITION AND BLOOD TRAITS IN DAIRY COWS FED A TOTAL MIXED RATION UNDER HEAT STRESS</td>
</tr>
<tr>
<td>15:00</td>
<td>Etleva Delia</td>
<td>Faculty of Agriculture and Environment, Agricultural University of Tirana, Albania</td>
<td>COMBINED PROBIOTICS AS A WAY TO IMPROVE PERFORMANCE PARAMETERS OF WEANED PIGLETS</td>
</tr>
<tr>
<td>15:15</td>
<td>Thomas Spranghers</td>
<td>Faculty of Bioscience Engineering, Ghent University, Belgium</td>
<td>BLACK SOLDIER FLY LARVAE AS A NOVEL FEED SOURCE FOR MONOGASTRIC FARM ANIMALS</td>
</tr>
</tbody>
</table>
15:30 - 16:00  COFFEE BREAK

ROUND TABLE FOR SERBIAN FEED MANUFACTURERS:
“TRENDS IN FEED PRODUCTION IN EUROPE”

TOPICS AND MODERATORS:

1. Witold Obidzinski (FEFAC) - Feed Manufacturing in Poland and Europe
2. Zoran Vukadinović (President of Serbian Association of Feed Manufacturers) - Feed Manufacturing in Serbia
3. Luciano Pinnotti (University of Milan) - Feed Manufacturing in Italy
4. Geert Brugemman (Nutrition Science, Belgium) - Feed Manufacturing in Belgium
5. Catalin Dragomir (National Research Development Institute for Animal Biology and Nutrition, Romania) - Feed Manufacturing in Romania
6. Jovanka Lević (FINS, Serbia) - Feed Technology Research
7. Questions and comments of Serbian feed manufacturers representatives
8. Open discussion

Translations for round table will be provided.
Participation is free of charge.
THE EFFECTS OF MICROBIAL FERMENTATION AND ENZYMATIC PRE-DIGESTION OF PEA ON PERFORMANCE AND NUTRIENT DIGESTIBILITY IN BROILERS

CONSEQUENCES OF DIETARY FIBRE FOR DISTRIBUTION OF NITROGEN EXCRETED IN PIG

PROTEIN DIGESTIBILITY-CORRECTED AMINO ACID SCORE AND DIGESTIBLE INDISPENSABLE AMINO ACID SCORE IN RICE, RYE AND BARLEY

ORGANIC MATTER DIGESTIBILITY OF PERENNIAL LEGUMES AFFECTED BY SPECIES, CULTIVARS AND CUT

TECHNOLOGICAL QUALITY INDICATORS OF BREAST MUSCLE TISSUE OF BROILER CHICKENS AND DUCKLINGS

PROTEIN QUALITY OF MALTING SPROUTS

VANADIUM IN COMMERCIAL FEED PHOSPHATES AND POULTRY FEED
Ljiljana Kostadinovć
GROWTH PERFORMANCE AND ANTIOXIDANT STATUS OF BROILER CHICKENS FED DIETS CONTAINING ROSEMARY, OREGANO AND THYME MIXTURE

Aleš Kolmanič
SUITABILITY OF SELECTED GRAIN LEGUMES FOR PRODUCTION AND FEED IN SLOVENIA

Šandor Kormanjoš
THE INFLUENCE OF EXTRUSION PROCESSING ON THE FATTY ACID PROFILE AND QUALITY OF FEED MIXTURE BASED ON MAIZE AND RAPESEED GRAIN BY-PRODUCTS

Šandor Kormanjoš
NUTRITIONAL VALUE OF “FISH WEED” FROM THE NATURAL PONDS

Đuro Vukmirović
EVALUATION OF THERMAL AND CHEMICAL DECONTAMINATION IN SELECTED FEED MILL

Igorov Bogdan
PROSPECTS OF SHRIMP FEED PRODUCTION

Stefana Jurcoane
VALORIFICATION OF WASTES FROM CAMELINA CRUSHING SEED

Maria Chrenkova
UTILIZATION OF FOOD INDUSTRY BY-PRODUCTS AS A FEED FOR RABBITS

Maria Chrenkova
COMPARISON OF RABBITS PERFORMANCE AND NUTRITIONAL PROFILE OF MEAT WHEN FED DIETS CONTAINING MON 88017, NON - TRANSGENING OR CONVENTIONAL MAIZE

Luciano Pinotti
QUALITY & SAFETY FEATURES OF FORMER FOOD PRODUCTS INTENDED FOR ANIMAL NUTRITION

Catalin Dragomir
RECENT TRENDS IN MANIPULATING RUMEN METABOLISM USING FEED INGREDIENTS RICH IN ACTIVE SUBSTANCES

Smaranda Toma
THE EFFECT OF DRY GRAPE POMACE INCLUDED IN A CLASSICAL DIET (BASED ON ALFALFA HAY AND CORN SILAGE) ON DAIRY COWS PERFORMANCES

Tihomir Predić
THE DETERMINATION OF CALCIUM IN FEED

Marijana Maslovarić
THE EFFECT OF DRY APPLE POMACE UTILIZATION IN FATTENING PIGS DIET
**Radmila Marković / Milica Glišić**

Effects of dietary isoflavone supplementation on growth performance in broilers

---

**Radmila Marković / Jasna Đorđević**

Influence of different fat sources in pig nutrition on economic parameters of pig fattening

---

**Željko Mihaljev**

Determination of uranium and thorium in feed by method of inductively coupled plasma mass spectrometry

---

**Pınar Oğuzhan Yıldız**

Biotechnology in fisheries and aquaculture

---

**Vojislav Banjac**

Influence of screw configuration and screw speed on radial expansion and oil absorption capacity of extruded feed for Atlantic salmon

---

**Dragana Drakulović**

Distribution of phytoplankton on mussel farms in Boka Kotorška Bay (Southeastern Adriatic Sea)

---

**Rakita Slađana / Dušica Čolović**

Enhancement of egg yolk colour with paprika and marigold flower as source of natural pigments

---

**Dušica Čolović / Nedeljka Spasevski**

Production of eggs with added value using different levels of linseed in laying hens’ diet

---

**Nedeljka Spasevski**

DL-α-tocopherol content in egg yolk from laying hens fed with different concentrations of linseed

---

**Tatjana Tasić**

The influence of broiler diet formulated with broken corn on meat yield and technological breast meat quality

---

**Mariana Petkova**

Focus on relative feed value – analytical data and theoretical facts

---

**Valentina Semenčenko**

Potentials of ZP maize hybrids for silage production

---

**Serikbol Kenenbayev**

Feed mixtures of perennial grasses to improve the quality of forages
27.

OCTOBER

8:00 - 9:00
REGISTRATION

9:00 - 10:30
SESSION I

Chairs: Giuseppina Avantaggiato, Alenka Levart, Olivera Đuragić

Giuseppina Avantaggiato,
Institute of Sciences of Food Production, Bari, Italy
INNOVATIVE APPROACHES TO MITIGATE MYCOTOXINS IN FOOD AND FEED

9:00 - 9:25
9:25 - 9:40
Sandra Jakšić,
Scientific Veterinary Institute, Novi Sad, Serbia
TRENDS IN THE DETERMINATION OF FUMONISINS

9:40 - 9:55
Jasna Prodanov-Radulović,
Scientific Veterinary Institute, Novi Sad, Serbia
EVALUATION OF INFLUENCE OF FUSARIUM MYCOTOXINS ON INTENSITY OF INTESTINAL SWINE DISEASES

9:55 - 10:15
Miloš Lukić,
Institute for Animal Husbandry, Beograd, Serbia
GOALS AND CURRENT SITUATION OF PRECISION NUTRITION FOR BROILERS IN SERBIA

10:15 - 10:30
Ljiljana Kostandinović,
Institute of Food Technology, University of Novi Sad, Serbia
GROWTH PERFORMANCE AND ANTIOXIDANT STATUS OF BROILER CHICKENS FED DIETS CONTAINING ROSEMARY, OREGANO AND THYME MIXTURE

10:30 - 11:00 COFFEE BREAK
11:00 - 12:30

**SESSION II**

11:00 - 11:15

Nikola Puvača,
*Patent CO, Serbia*

**CONTROL OF POULTRY RED MITE (DERMANYSSUS GALLINAE DE GEER, 1778) IN LAYING HENS FACILITIES BY DIETARY ADDITION OF RIDOFMITE®**

11:15 - 11:35

Catalin Dragomir,
*National Research Development Institute for Animal Biology and Nutrition, Romania*

**THE EFFECT OF DRY GRAPE POMACE AND GRAPE SEED MEAL ON THE RUMEN PARAMETERS OF WETHERS**

11:35 - 11:55

Goran Grubić,
*Faculty of Agriculture, University of Belgrade, Serbia*

**POSSIBILITIES FOR ESTIMATION OF ALFALFA NUTRITIVE VALUE WITHOUT CHEMICAL ANALYSIS**

11:55 - 12:15

Alenka Levart,
*University of Ljubljana, Slovenia*

**MONITORING LIPID OXIDATION IN ANIMAL FEEDS**

12:15 - 12:30

Sema Yaman,
*University of Nigde, Turkey*

**IN SITU DEGRADABILITY OF CANOLA MEALS IMPORTED BY FEED PLANTS**

12:30 - 12:40

FEED TEC D.O.O – COMMERCIAL PRESENTATION

12:40 - 13:00

**POSTER SESSION**

13:00 - 14:00

**LUNCH**
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<tr>
<td>14:00-14:20</td>
<td>Marcela Šperanda, Faculty of Agriculture, University Osijek, Croatia</td>
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<tr>
<td></td>
<td><strong>EFFICACY OF HIGHER DIETARY SELENIUM CONCENTRATION ON IMMUNITY AND ANTI-OXIDATIVE STATUS OF GROWING PIGS</strong></td>
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<td>14:20-14:35</td>
<td>Maria Chrenkova, Research Institute for Animal Production Nitra, Slovakia</td>
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<td><strong>UTILIZATION OF FOOD INDUSTRY BY-PRODUCTS AS A FEED FOR RABBITS</strong></td>
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<td>14:35-15:05</td>
<td>Ljiljana Suvajdžić, Scientific Veterinary Institute, Novi Sad, Serbia</td>
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<td><strong>TRUEPERELLA PYOGENES- CHARACTERIZATION AND SIGNIFICANCE</strong></td>
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<tr>
<td>14:50-15:05</td>
<td>Maja Velhner, Scientific Veterinary Institute, Novi Sad, Serbia</td>
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<td><strong>TRENDS IN RESISTANCE TO GENTAMICIN IN ESCHERICHIA COLI ISOLATES FROM FOOD PRODUCING ANIMALS</strong></td>
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<tr>
<td>15:05-15:20</td>
<td>Igor Stojanov, Scientific Veterinary Institute, Novi Sad, Serbia</td>
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<tr>
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<td><strong>ANTIMICROBIAL SUSCEPTIBILITY OF AEROMONAS SPP. ISOLATED FROM WATER SUPPLY FOR ANIMALS</strong></td>
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Nurgin Memiši,  
IMLEK, Serbia  
INFLUENCE OF BODY WEIGHT AND MILKINESS ON GROWTH GAIN OF GOAT KIDS

15:30 - 16:00
CLOSING SESSION - REPORT FROM ROUND TABLES, REPORT FROM FOOD FAIR AND BEST POSTER ANNOUNCEMENT

20:00
GALLA DINNER